



Executive Chef Aviles'

ST. VALENTINE

THREE-COURSE PRIX FIXE

*Menu served from 4.00 p.m. to 9:30 p.m. February 14, 2010
Complimentary Glass of Champagne Served with the Prix Fixe Menu*

Please refer to the á la Carte menu to make your selections

ACT I

Choice of Soup / Salad / Appetizer

ACT II

Choice of Entrée

ACT III

Choice of Dessert

\$59.00 per person

Does not include tax and gratuity



Tax & gratuity not included – for groups of 5 or more, 18% gratuity will be added

La Scene Café and Bar, 490 Geary Street at Taylor Street

For Reservations Please Call: 415-292-6430 or visit Opentable.com

www.lascenecafesf.com

ST. VALENTINE A LA CARTE

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APPETIZERS

Smoked Salmon on Rye Toast <i>pickled red onions, capers, cream cheese and dill</i>	\$14
Foiegras <i>duck pot stickers, berry sauce</i>	\$15
Fried Oysters <i>lemon chili aioli</i>	\$14
Jumbo Shrimp Cocktail <i>spicy cocktail sauce</i>	\$14
Bruscheta <i>tomato relish, balsamic vinegar, roasted garlic, olive oil, basil, parmesan cheese</i>	\$13

SOUPS & SALADS

Roasted Beet Salad <i>baby mixed greens, julienne of endive, green beans, candied walnuts, goat cheese, mango-passion dressing</i>	\$12
Caprese Salad <i>steak tomatoes, basil, fresh mozzarella, balsamic vinegar</i>	\$12
Caesar Salad <i>bread sticks, anchovy fillet, parmesan cheese, caesar dressing</i>	\$12
Soup of the Day	\$12



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ENTREES

Roasted Sea Bass Fillet <i>saffron rice, sautéed asparagus, wild mushrooms, niçoise sauce</i>	\$36
Surf and Turf <i>pan seared filet mignon, roasted lobster tail, potato gratin, hollandaise sauce</i>	\$42
Roasted Cornish Game Hen <i>grilled seasonal vegetables, mashed potatoes, whole grain mustard sauce</i>	\$34
Cured Grilled Pork Chop <i>mascarpone polenta cake, sautéed green beans, mushrooms, ginger orange aioli</i>	\$33
Pan Seared Scallops <i>sautéed wild mushrooms, asparagus, mashed potatoes, smoked bacon, chive fume</i>	\$36
New York Steak <i>steamed vegetables, mashed potatoes, caramelized onions</i>	\$36
Fresh Dungeness Crab Meat Rosemary Risotto <i>florida white prawns, asparagus, tomatoes, parmesan cheese, truffle oil</i>	\$36
Lamb Shank <i>french green lentils, swiss chard, gremolata sauce</i>	\$34
Spinach Artichoke Ravioli <i>mushrooms, tomatoes, asparagus, parmesan cheese, choice of marinara or pesto sauce</i>	\$29

DESSERTS \$12

- Chocolate Dipped Strawberries*
- Poached Pears in Red Wine*
- Apple Tart and Vanilla Ice Cream*
- Chocolate Mousse*
- Sorbet of the Day*
- Classic Crème Brûlée*



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